

The Ciao Down
Courtesy of Jeff Mauro

2 slices *Pepperidge Farm Farmhouse™* Oatmeal Bread
2 oz Hillshire Farm® Thin Sliced Oven Roasted Turkey Breast
1 oz thinly sliced genoa salami
4 sun-dried tomatoes, thinly sliced
2 slices sharp provolone cheese
¼ cup Hellmann's® or Best Foods® Real Mayonnaise
2 tablespoons balsamic vinegar
¼ teaspoon granulated garlic
½ cup baby spinach
2 tablespoons salted butter, room temperature

Mix Hellmann's or Best Foods Mayonnaise, balsamic vinegar and granulated garlic in a bowl.

Sandwich Build:

Heat a non-stick pan to medium heat. Place one slice of provolone on the bottom slice of *Pepperidge Farm Farmhouse™* Oatmeal Bread. Then the salami, then the Hillshire Farm® Thin Sliced Oven Roasted Turkey Breast, followed by the sun-dried tomatoes, baby spinach and then the remaining slice of provolone. Top with another slice of *Pepperidge Farm Farmhouse™* Oatmeal Bread and butter each side with salted butter, crust to crust. Place on pan and griddle until golden-brown about 3-4 minutes, flip, cover pan and griddle other side of the bread. Remove when both sides are golden and middle is melty!

Serve with a side of the balsamic mayo for dipping.